

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application. Claims 1, and 8-10 are amended, claims 11-15 are new and claims 2 and 4 are canceled. No new matter has been entered.

Listing of Claims:

1. (Currently Amended) A slowly digestible starch product, characterized in that the starch product has a swellable network, the linking points of which are formed by crystallites, and that the starch product has an initial hydrolysis rate (H_o) $<300\%/\text{h}$ and a constant or nearly constant hydrolysis rate (H_c) $<300\%/\text{h}$ for at least 0.50 h.
2. (Canceled)
3. (Original) The starch product according to claim 1, characterized in that a portion of the starch product measuring >20% is hydrolyzed at a constant or nearly constant hydrolysis rate (H_c).
4. (Canceled)
5. (Original) The starch product according to claim 1, characterized in that the DSC melting point (T_p) of the crystallites measures $>70^\circ\text{C}$.
6. (Original) The starch product according to claim 1, characterized in that the starch product has a percentage of resistant starch ranging from 0-50%.

7. (Original) The starch product according to claim 1, characterized in that the starch product has 1-95% short-chain amylose, and in particular that the starch product has network-linking mixed crystallites consisting of this amylose and the basic starch.

8. (Currently Amended) A method for manufacturing a slowly digestible starch product, characterized in that the starch is at least partially gelatinized or at least partially plasticized, and, if necessary optionally, a mixture of the at least partially gelatinized or at least partially plasticized starch with a short-chain amylose is obtained, and the starch or starch mixture prepared in this way is conditioned, during which a starch network is set, and the resultant starch product has an initial hydrolysis rate $(H_o)<300\%/h$ and a constant or nearly constant hydrolysis rate $(H_c)<300\%/h$ for at least 0.50 h.

9. (Currently Amended) The starch product according to claim 1, characterized in that the starch product has at least one additive, in particular a percentage of soluble fibers.

10. (Currently Amended) The starch product according to claim 1, characterized in that the starch product is added to a food as an ingredient, in particular to a bar and the like, and/or is present as a tablet and or feed per se, in particular as a cereal or snack.

11. (New) The starch product according to claim 9, characterized in that the starch product has a percentage of soluble fibers.

12. (New) The starch product according to claim 10, characterized in that the starch product is added to a bar as an ingredient.

13. (New) The starch product according to claim 1, characterized in that the starch product is present as a cereal or snack.

14. (New) The starch product according to claim 1, characterized in that the starch product has a constant or nearly constant hydrolysis rate $(Hc)<300\%/\text{h}$ for at least 0.75 h.

15. (New) The starch product according to claim 14, characterized in that the starch product has a constant or nearly constant hydrolysis rate $(Hc)<300\%/\text{h}$ for at least 1 h.